



PEACH LEMON POPPY SEED CRUMB CAKE



SERVES:	PREP TIME:	COOK TIME:
9	10M	45M

VEGETARIAN

INGREDIENTS:

Wet Ingredients:

3 Tbsp Crofter's Organic
Premium Peach Fruit Spread
2 Large Eggs
½ Cup Greek Yogurt
½ Cup Maple Syrup
¼ Cup Coconut Oil (Melted)
¼ Cup Lemon Juice
1 Tsp Vanilla Extract

Dry Ingredients:

2 Cups Almond Flour
2 Tbsp Coconut Flour
1 Tbsp Poppy Seeds
1 Tsp Baking Powder
½ Tsp Baking Soda
¼ Tsp Kosher Salt
1 Tsp Lemon Zest

Crumble:

1/3 Cup Almond Flour
¼ Cup Coconut Sugar
1 Lemon Zested
2 ½ Tbsp Coconut Oil
(Melted)

DIRECTIONS:

1. Preheat the oven to 350°F and line a 9"x9" baking tray with a sheet of parchment paper and then lightly spray with non-stick spray. Set aside.
2. In a large bowl, combine all of the wet ingredients and whisk until smooth. Next, add in all of the dry ingredients and bring together using a spatula until just combined with the wet ingredients.
3. Transfer the batter to the prepared baking pan and set aside. In a medium sized mixing bowl combine the crumble ingredients together and then gently sprinkle over top of the batter. Press the crumble gently into the batter.
4. Place into the oven and bake for 45 minutes. Once done, remove from the oven and allow to cool for 10 minutes. Slice into squares and serve. Enjoy!